



Hopewell Elementary School March Chef Select Menu

infused with **Organic** ingredients, as noted

Tuesday

Wednesday

Thursday

Week of 3/4 - 3/9	Shaker Salad – Diced Organic Chicken or Organic Hard-Boiled Eggs with Crispy Romaine Lettuce, Shredded Carrots, Cheddar Cheese, Diced Pears, Tomato, and Cucumber served with Homemade Farm House Vegetable Soup and a Warm Freshly-Baked Biscuit Vegetarian Friendly with Eggs!	Organic Beef Burger with Cheese on a Bun served with an Optional Organic Fried Egg, Organic Ketchup, Roasted Rosemary Potatoes, and Red Grapes	Three Foot Sub – Organic Sliced Turkey and Cheese on a Fresh Sub Roll with Choice of Toppings, including Shredded Romaine Lettuce, Sliced Tomatoes, Onions, and Peppers served with a Homemade Broccoli Slaw and a Melon Wedge Vegetarian Option: Substitute Turkey with Fresh Roasted Vegetables and Organic Cheese
Week of 3/11 - 3/15	Whole Grain Pasta with Homemade Organic Beef Meatballs topped with Miss Toni's Homemade Jersey Fresh Tomato Sauce, a Garden Salad featuring Gourmet Lettuce and Homemade Herb Dressing made from the HES Vertical Farm, and Orange Wedges	Baked Potato Bar with Choice of Toppings, including Homemade Organic Turkey Chili, Shredded Cheddar Cheese, Steamed Broccoli, Pinto Beans, and Sour Cream with Garlic Bread and Baked Cinnamon Apple Wedges NEW Vegetarian Option: Substitute Turkey Chili with Organic Pinto Beans	Asian Noodle Bowl – Ramen Noodles topped with Organic Diced Chicken and a choice of Steamed Broccoli, Bok Choy from the HES Vertical Farm, Julienned Steamed Carrots, Sliced Green Onions, and Asian Broth served with a Fortune Cookie and Mandarin Orange Wedges
Week of 3/18 - 3/22	Organic Grilled Cheese Sandwich on Texas Toast served with Cilantro Lime Slaw with Cilantro from the HES Vertical Farm and Sliced Apples	Homemade Colossal French Toast Wedges made with Fresh Organic Eggs, Choice of Turkey Bacon or Organic Scrambled Eggs, Roasted Potato Wedges with Herbs from the HES Vertical Farm, and Fresh Citrus Wedges Vegetarian Friendly with Scrambled Eggs!	Chicken Bowl – Homemade Mashed Potatoes topped with Diced Organic Chicken Breast, Corn, Gravy, Shredded Cheese, and a Warm Garlic Breadstick with Homemade Cinnamon Applesauce
Week of 3/25 - 3/29	Organic Chicken Salad on a Whole Grain Croissant served with Homemade Organic Chicken and Rice Soup and a Fresh Pineapple Wedge NEW Vegetarian Option: Substitute Organic Chicken Salad with Organic Egg Salad	Chicken Gyro – Organic Seasoned Chicken Strips on Warm Pita Bread with Optional Lettuce and Tomato, Homemade Cucumber Yogurt Sauce with Dill from the HES Vertical Farm, and Homemade Mediterranean Style-Potatoes with Herbs from the HES Vertical Farm	Homemade Belgian Waffles with Organic Apple Chicken Sausage, Homemade Hash Brown Potatoes, Fresh Strawberries, and Whipped Cream Vegetarian Option: Substitute Organic Apple Chicken Sausage with Organic Scrambled Eggs



Please submit your **Organic** order(s) online by visiting

<http://tinyurl.com/hesorgmar2019>

Orders must be placed by Wednesday, February 27, 2019



Your Chef's Select **Organic** lunch includes the complete meal listed above and a hormone-free milk.

We use high quality ingredients to infuse healthy options into appealing meals. Chef's Select **Organic** meals are chef prepared with minimally processed ingredients and are prepared fresh each day in-district.

"This institution is an equal opportunity provider."



POMPTONIAN
FOOD SERVICE